Welcome to the world of Cofman

코프맨(Cofman) 커피기계에 대한 신뢰에 깊이 감사 드립니다.

구입하신 코프맨(Coftman) 커피장비는 올바르게 사용하실 경우 매우 안전하고, 높은 신뢰도를 제공 하도록 설계되었습니다. 커피장비를 사용하시기 전에 주의 깊게 메뉴얼을 읽는 것은 편리하고 안전한 운전을 보증하며, 좋은 품질의 음료(커피)를 서비스하기 위하여 매우 중요합니다.

구입하신 커피장비는 엄격한 품질보증 시스템을 적용하여 제작되었으며, 장시간 사용하는 소비자를 위하여 편의성과 높은 내구성을 갖도록 설계된 업무(소)용 제품 입니다.

이 매뉴얼에는 설치,사용,보수,청소등 코프맨(Cofman) 커피장비에 대하여 필요한 전반적인 기술 자료를 포함하고 있습니다. 따라서 오랫동안 좋은 성능을 유지하기 위해서는, 본 메뉴얼을 숙지 하시고 필요시 참고하실 수 있도록 보관 하십시오.
만약 메뉴얼의 내용에 대해서 궁금한 사항이 있으시면, 다원식품㈜ 기술팀에 연락을 주십시오.

We want to thank you for your trust in「Cofman」coffee equipments, manufactured by DAONE FOOD INC.

「Cofman」coffee equipments are designed to provide safe, durable and reliable operation if used correctly. Therefore, it is very important to read this instruction manual carefully before using the coffee equipment for the first time.

The coffee equipment which you have just bought is manufactured to strict quality control standards, and has been designed applying ergonomical principles, so that you will have no problems whatsoever using it and so that it will provide comfortable and safe operation.

In this manual you will find all the information necessary for installing, using, maintaining and cleaning your coffee equipments. Follow all of these instructions carefully to ensure a long, trouble-free life for your coffee equipment. Store this manual in a safe place for future reference.

If any problem arises or you have doubts as to the contents of this manual, please don't hesitate to consult our Technical Service Team.

상표설명 (Trademark Information)

Cofman

다원식품㈜의 등록상표입니다.
is the trademark of DAONE FOODS INC. in Korea.

다원식품㈜의 커피메이커는 [우수디자인상품]으로 선정되었습니다.
Cofmam Coffee Maker is to certifity that Good Design Selection by Korean Government

Certificate of Good Design Selection

우수디자인상품선정증



PRODUCT
커피메이커
(Coffee Maker)

BRAND
코프맨 (Cofman)

MODEL
업무용 커피메이커 (Commercial Coffee Maker)

COMPANY
다원식품(주) (DAONE FOODS INC.)

DESIGNER
김예원 (Kim Ye-Won)

위 상품은 산업디자인진흥법 제 6조 제 1항의 규정에 의하여
우수디자인상품으로 선정되었음을 증명합니다.

This is to certify that the above product is selected as a Good Design Selection product by virtue of provisions in Article 6.1 of Industrial Design Promotion Act.

October 30, 2008

한국디자인진흥원장 이 일 규

Lee, Il-Kyu President & CEO. Korea Institute of Design Promotion

MKE 지식경제부 kidp 한국디자인진흥원

THERMAL SERVER COFFEE MAKER



MODEL : DW - 80

- 8.1 liter thermal server. (4 Liter per Cycle)
- Thermal servers are easily transported to remote meeting rooms, breakfast bars, banquet hall, etc.
- International electrical configurations available.

* Responsibility temperature for Thermal Server 78℃ above 6 hours

- 8.1 리터의 보온서버 (1회 4리터 추출)
- 보온서버(Zojirushi-일본)는 추출 후 분리하여 이동이 용이합니다. (회의장, 휴게실, 호텔 등)
- 수출품에 대하여는 전기적인 조정가능

* 추출후 서버의 보증온도 : 78℃ 이상 - 6시간

REV.	NAME	CODE
DOCUMENT	설치시운전 (INSTALLATION) 추출방법 (OPERATING INSTRUCTIONS) 8.1L 보온서버 청소 (CLEANING - THERMAL SERVER 8.1L)	01 . 60 02 . 00 02 . 20
PARTS & DRAWING	DIMENSIONS & TECHNICAL DATA PART ASSEMBLY BODY HEATING TANK WATER FILLING THERMAL SERVER 8.1L ELECTRIC WIRING	03 . 00 05 . 00 06 . 00 07 . 00 08 . 00 09 . 00 12 . 00

Successful Installation

If not installed correctly by qualified personnel, the coffee maker may operate properly any damage may result. Damages resulting from improper installation are not covered by the warranty. Here are the key points to consider before installation.

Electrical Connection

1. Verify that the actual voltage at the electrical service connection is compatible with the specifications on the coffee maker's label.
2. All Cofman coffee makers require NEUTRAL. Ground is not an acceptable substitute. Installation without neutral may cause the electronic components to damage.
3. Power cords and plugs are shipped your national electrical configurations.

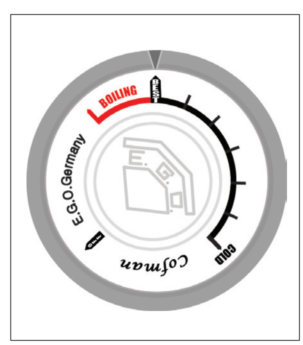


Water connection

1. The coffee maker can be connected to a cold water line, and that the **water pressure is between 1~5 bar.**
   Flush the water supply line and filter before connection it to the coffee maker .

2. Must be used the water filter, it should be installed after the off valve and in a position to facilitate filter replacement.

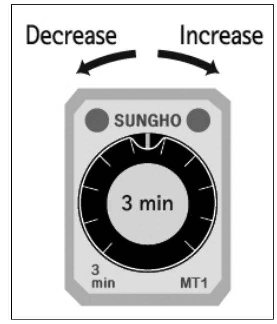
Coffee Maker (DW 80) Setup



1. Turn on the incoming water supply line and inspect both inside and outside of the coffee maker for leaks in all fittings and tubes.
2. Turn off the Security Thermostat (EGO).
3. Turn on the coffee maker 's main power switch.
4. As SOLENOID VALVE opens, water is filled to water tank. The heaters will be disabled by the Security Thermostat (EGO) until the tank is full.
5. As shown in the figure, please dial according to the specified location.

[CAUTION] If the thermostat is set higher temperature than standard, it can cause boiling and mechanical problems.

6. The coffee maker will be stand-by for operation as soon as the stand-by light comes on to signify that the water tank is up to temperature.
7. The coffee maker will be stand-by for operation as soon as the stand-by light comes on to signify that the water tank is up to temperature.
8. Brew one batch (water only) to confirm proper fill levels.
   Quantity of brewing can control increase-decrease by Timer.
9. Re-attach the covers after one final inspection for leaks.
   Look closely in the top of the brewer at the dispense fitting during this inspection.



Troubleshooting

< BREWING PROBLEM >

DIVISION	POSSIBLE CAUSE	SOLUTION
Shot brew levels (Every Brew) One or half batch are affected and levels are consistent.	Spray-cap clogged.	- Clean and replace the spray-cap.
	Timers are set too low.	- Advance timers to proper level.
	Water filter clogged.	- Change water filter.
	Incoming Voltage is too low for timers to function at proper time sequences.	- Call an electrician in the building.
Shot brew levels (Some Brews) One or half batch are affected and levels are erratic.	Water pressure or flow rate is too low or fluctuates too much to support a full brew. (Problem is worse in simultaneous brews.)	- Make sure Maker has a dedicated water line. - Increase the diameter of the water line to the Maker or stable source.
	Water filter clogged. (Problem is worse during simultaneous brews.)	- Change water filter.
High brew levels (Every Brew) Overfills but does stop	Timer(s) are set too high.	- Adjust timers down to appropriate level.
High brew levels (Some Brews)	Glass Decanter not empty.	- Empty the Glass Decanter and try again.
Maker basket or filter overflows	Water pressure increase.	- Adjust - Timer. - Pressure more than 5 Bar: Install Regulator.
Maker won't stop brewing	Bad or stuck fill Solenoid Valve.	- Replace or rebuild the fill Solenoid valve.
	Do not install Water-filter.	- Install the water-filter system and replace or rebuild the fill solenoid valve.

< TEMPERATURE PROBLEM >

DIVISION	POSSIBLE CAUSE	SOLUTION
Brew water is cold / not hot enough, Stand-by light is OFF.	No power to brewer	- Make sure power switch is on. - Check power connection. (plug or wire) - Check building circuit breaker
	Bad heater element	- Check amperage draw on heater wires.
Brew water is cold / not hot enough, Stand-by light is ON.	Bad Thermostat (the thermostat Belive that it is at set temperature)	- Change the new Thermostat
	Low brew temperature setting on EGO.	- Adjust thermost (Set it to 'BEST' sign)
Slower to recover temperature.	One heater fail or water tank limed up	- Check amperage and inspect for lime.
Glass Decanter (Not hot)	Bad heater element	- Change the new warmer heater
Boiling	Thermostat set too high for altitude	- Reduce temperature setting to 5℃ below
	Defective thermostat (EGO)	- Replace the thermostat

[CAUTION]

Before starting the initial brew, preheating of the Thermal Server is strongly recommended to avoid brewing into a cold or room temperature by accelerating heat loss.
This can be done either at night during cleanup or first thing in the morning.



Place a paper filter carefully inside the maker basket and then fill it with the appropriate an amount of coffee.
Maximum extract is 4000cc at one time, it's possible to extract two times continuosly. (Thermal Server 8.1 L)
- In case of input water 4000cc, we recommend coffee 200g ±30g



Make sure that "Stand-By" lamp is on, maker basket is in place, and the Thermal Server is.
Thermal Server is in position under the maker basket.



Press the "Brew" switch. If you want, can change a coffee quantity.
You use timer in coffee maker inside and coffee quantity control is available.



Before removing the maker basket or thermal server, verify visually that dripping has stopped.
Coffee extraction was ended. This coffee warrants temperature of about 78℃ for 6 hours in server.

Put your coffee cup. If you press valve downward, coffee drops to cup.

Cleaning of Thermal Server (8.1L)



These cleaning and sanitizing instructions are only a guideline to be used for the cleaning and sanitizing of the Thermal Server.

Before cleaning, be sure that all residual coffee in the server has been emptied out.



Next, fill the dispenser 1/4 to 1/2 full with hot water.
If desired, an appropriate cleaning solution may also be used.
Never immerse the dispenser completely in water or run through any dishwasher.



Then, using a cleaning brush, scrub out the liner thoroughly, loosening coffee oils into the water.



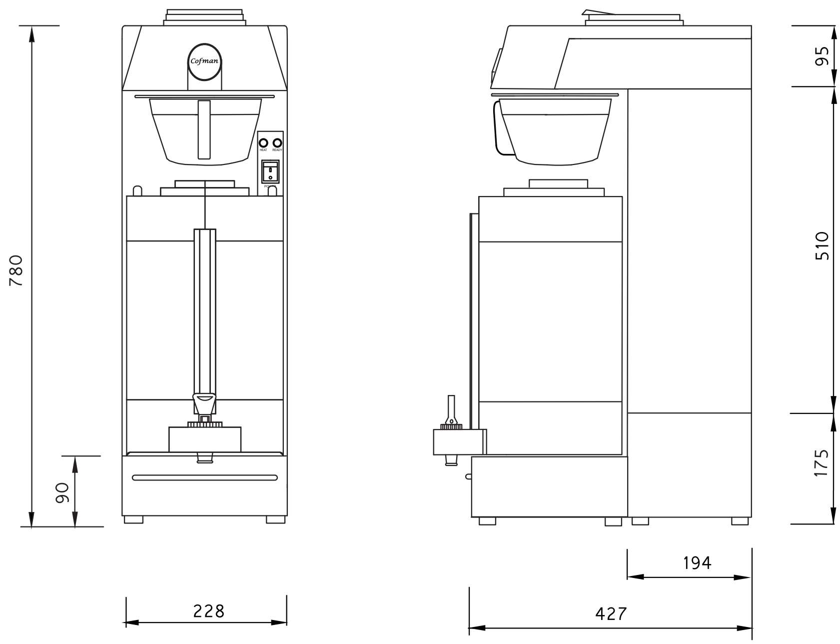
Empty out the dirty water, either through the faucet or simply by tipping the dispenser over and dumping out through the top opening.



[WEEKLY CLEANING]
Remove the cap of sight glass tube and clean with water or cleaning solution, using the small brush included with the dispenser.

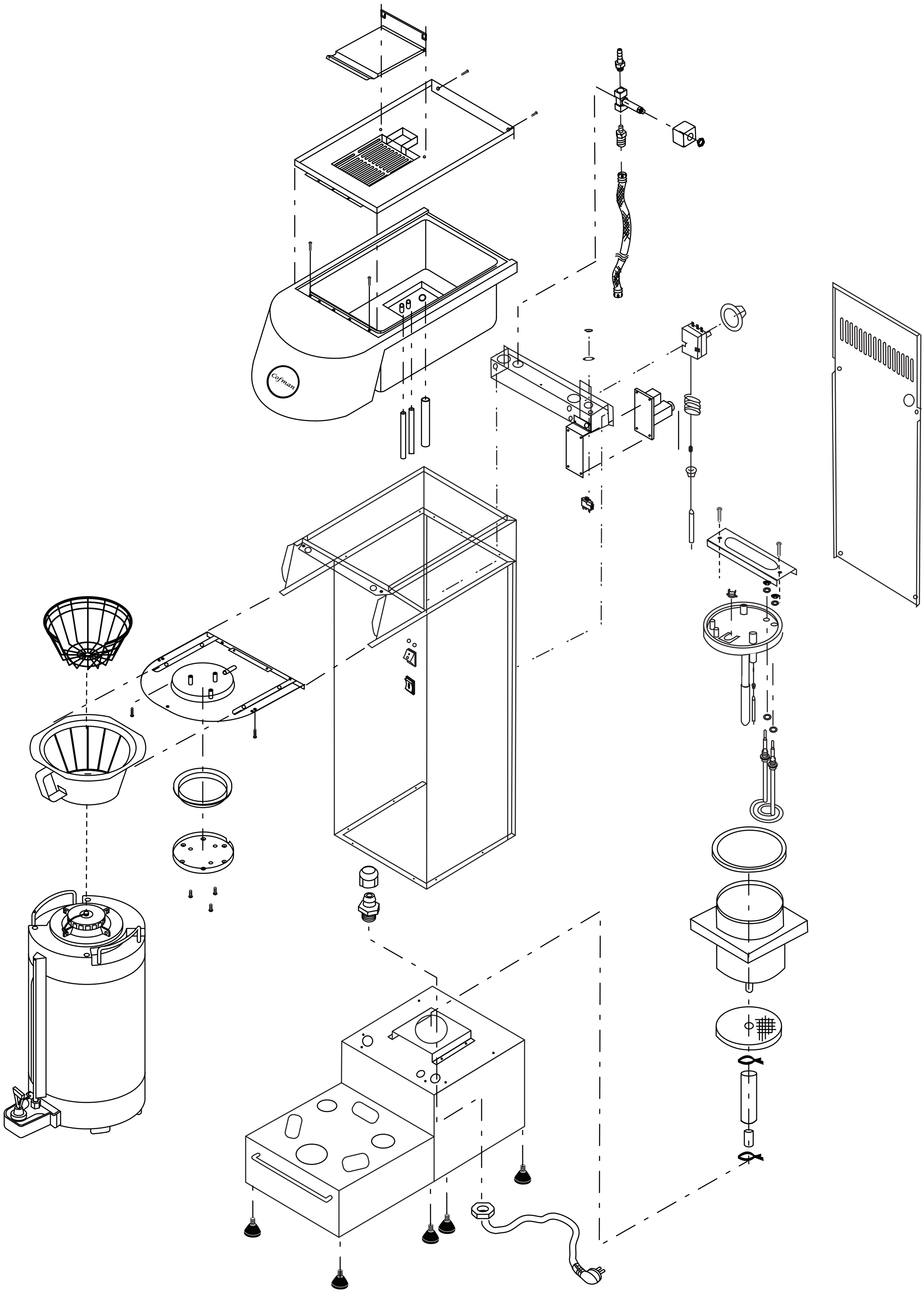


[WEEKLY CLEANING]
Unscrew the faucet and remove the silicone seat cup.
Clean using the small brush included with the dispenser.



TECHNICAL DETAILS (DW 80)

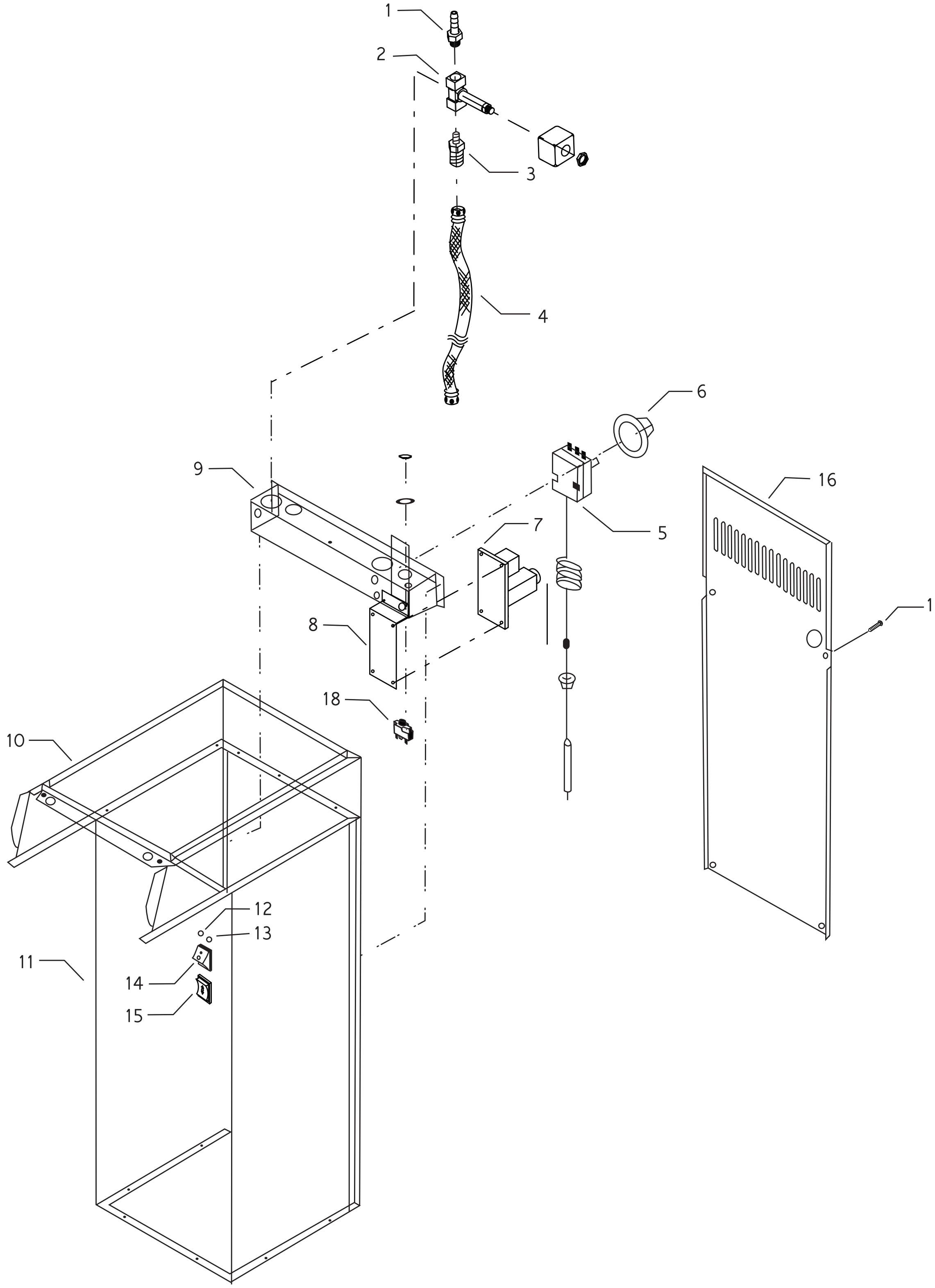
MODEL	: **DW 80**
WATER FILLING	: AUTO
DIMENSIONS (WxDxH)	: 228 x 427 x 760
ELECTRICAL CONNECTION	: 110V / 220V
POWER CONSUMPTION	: 2500 W
BREWING TIME PER 4 LITER	: ±7 Min
THERMAL SERVER	
CAPACITY	: 30 Cup / Cycle
	: 250 Cup / Hr
STORAGE VOLUME	: 8.1L (65 Cup)
MAXIMUM BREWING QUANTITY	: ½ POT(4 Liter)
STANDARD EQUIPMENT	: 1 THERMAL SERVER
	: 1 BASKET
FILTER PAPER	: 13 inch (134ø x100h)



BODY

NO	DISCRIPSION	PART NO.	REMARKS
1	HOSE NIPPLE (O.D10)	83315	
2	SOLENOID VALVE ASS'Y	87300	
3	NIPPLE (8A x 15A)	83318	
4	SUS FLEXIBLE HOSE (15A x 600L)	83610	
5	SECURITY THERMOSTAT (EGO 16A 110℃)	87200	
6	KNOB, EGO	84400	
7	PCB BOARD	86300	
8	PCB BOARD BRACKET	85236	
9	TK SUPPORT BRACKET	85231	
10	TOP FRAME	85223	
11	MIDDLE FRAME	85124	
12	PILOT LAMP (RED)	87203	
13	PILOT LAMP (GREEN)	87202	
14	POWER S/W	87400	
15	BREWING S/W	87432	
16	BACK COVER	85122	
17	SCREW M4 X 10	81301	
18	FUSE BREAKER (15A 250V)	87600	

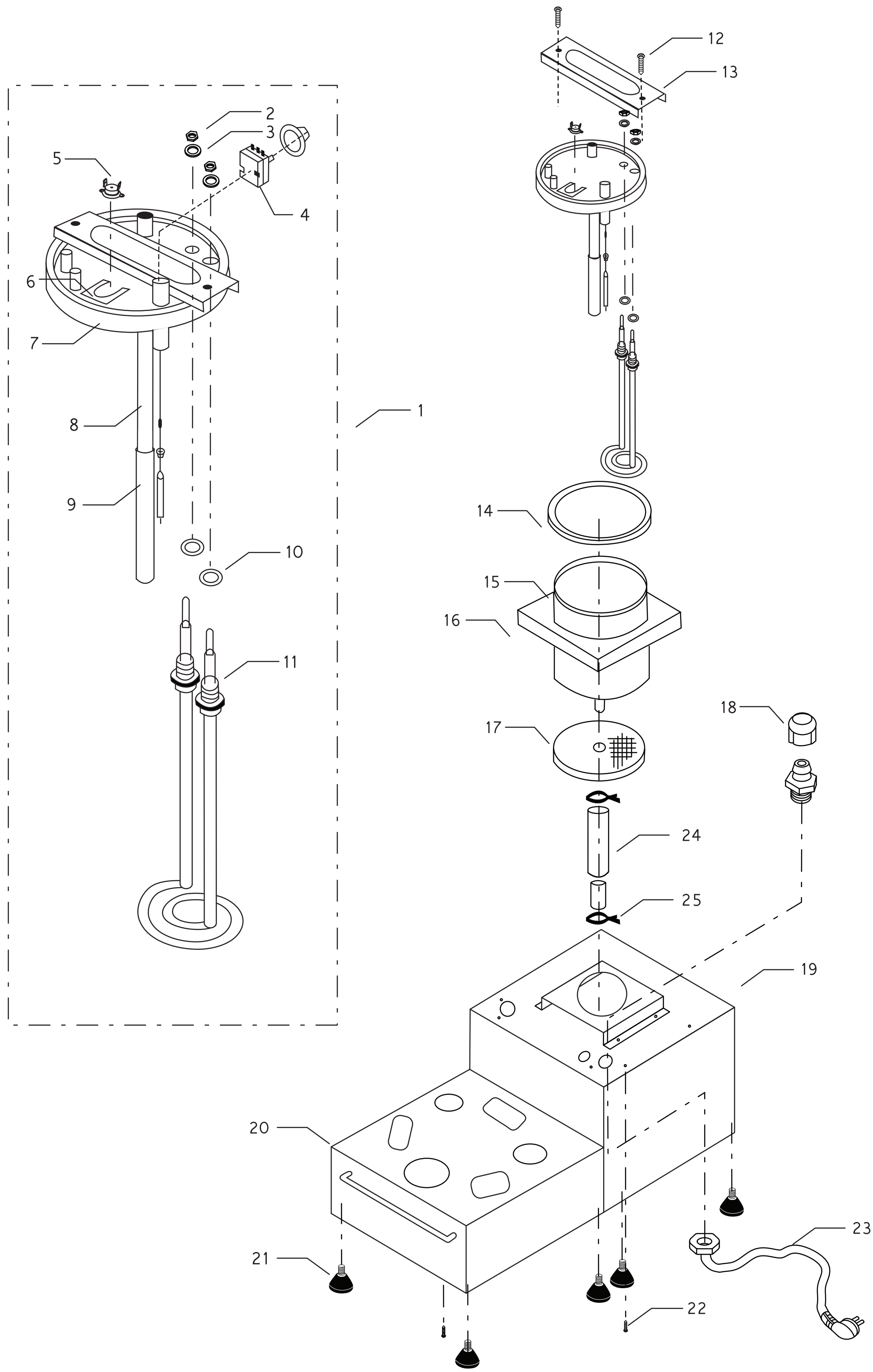
BODY



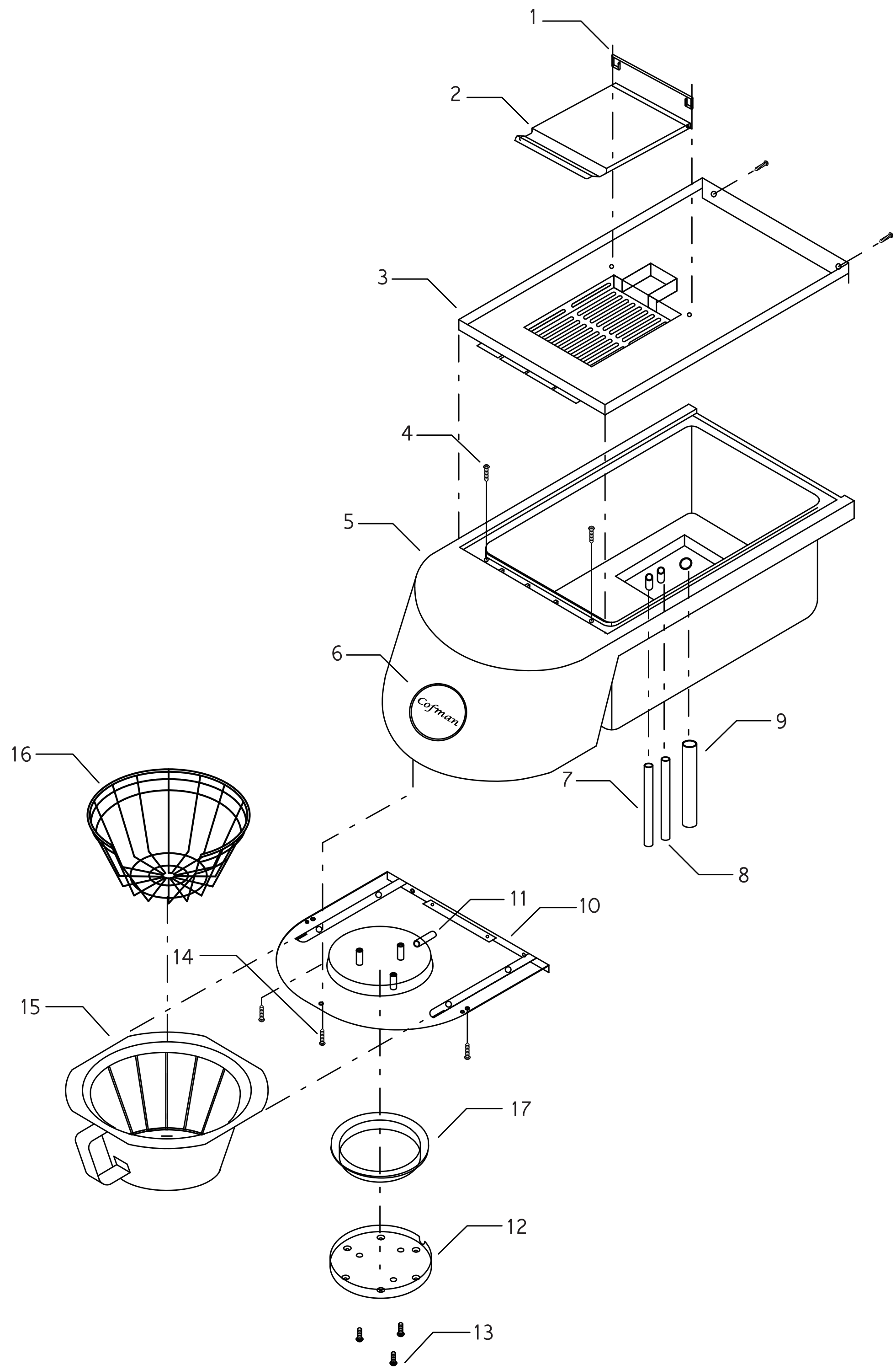
HEATING TANK

NO	DISCRIPSION	PART NO.	REMARKS
1	TANK COVER ASS'Y	82190	
2	NUT M12 (HEATER)	81318	
3	WASHER (I.D15 x O.D19)	81320	
4	SECURITY THERMOSTAT (EGO 16A 110℃)	87200	
5	TEMPERATURE PROTECTOR	87208	
6	BRACKET, TEMPERATURE PROTECTOR		
7	TANK COVER	82110	
8	SUS PIPE (I.D12.8 X O.D15 X L145)	83211	
9	SILICONE TUBE (I.D13 X O.D17 L95)	84272	
10	TEFLON PACKING (I.D14 x O.D21 2t)	84200	
11	HEATER ELEMENT 220V 2000W	87510	
	HEATER ELEMENT 220V 2500W	87512	
	HEATER ELEMENT 110V 2500W	87516	
12	BOLT M5 X 25	81150	
13	ADJUSTMENT BAR	85235	
14	O-RING (I.D125 x O.D139 8t)	84206	
15	HOT WATER TANK (4L)	82105	
16	ADJUSTMENT PLATE (145 X 145 R125)	85107	
17	INSULATION COVER Φ120	84910	
18	CORD GLAND	87901	
19	DW 80 FRAME - BASE	85321	
20	DW 80 FRAME - 8.1L SERVER	85322	
21	RUBBER LEG,S	84281	
22	SCREW M4 X 20	81302	
23	POWER CORD	87700	
24	SILICONE TUBE (I.D7.5 x O.D11.5)	84222	
25	HOSE CLAMP	81351	

Cofman	HEATING TANK	DW 80 07 . 00

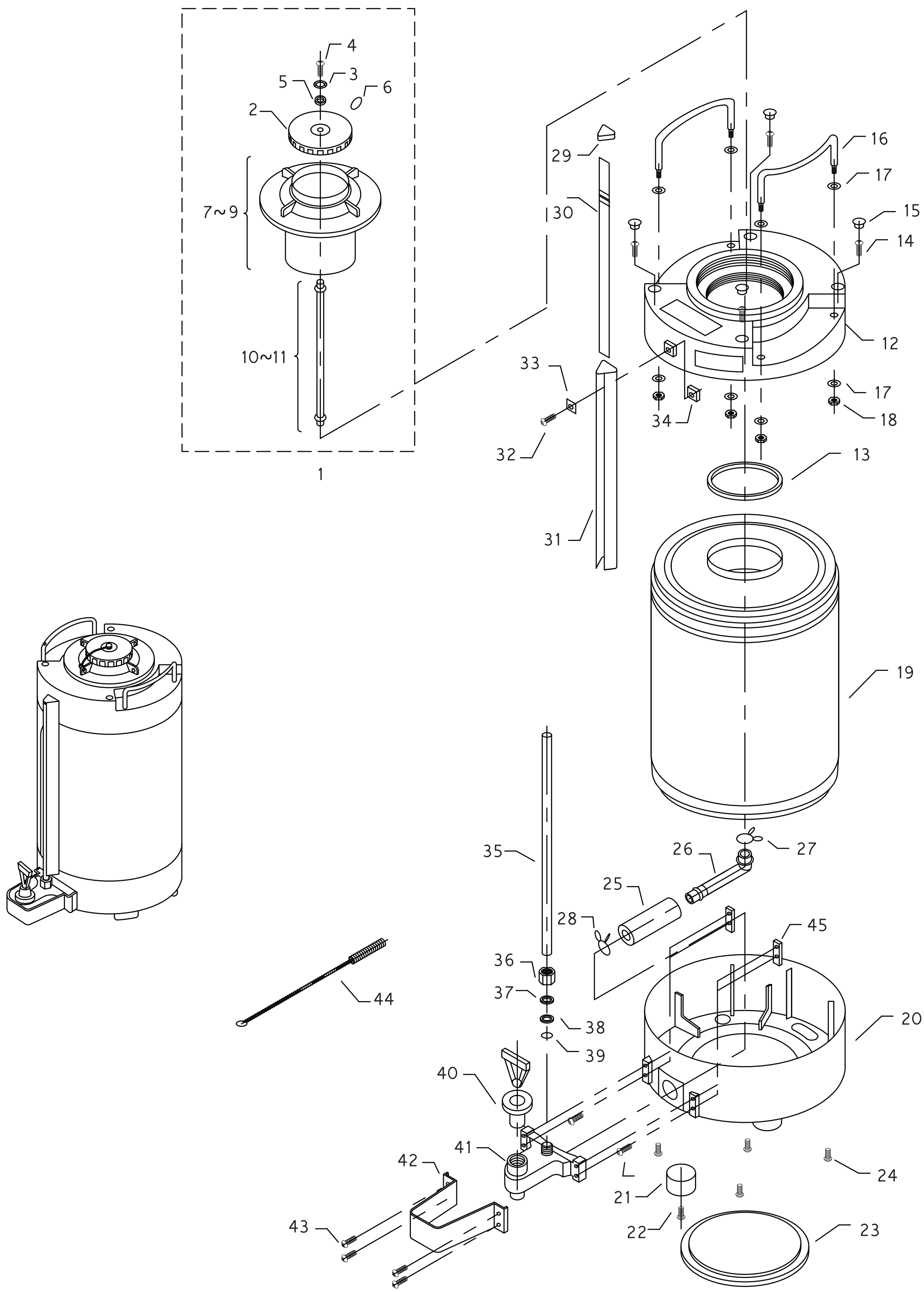


NO	DISCRIPSION	PART NO.	REMARKS
1	SUS WIRE 1.2$^{\Psi}$ x 200	83200	
2	COVER, WATER FILLING	85204	
3	TOP PLATE COVER	85221	
4	SCREW M4 X 20	81302	
5	HEAD & FILLING BASKET	84406	
6	EMBLEM	82141	
7	SILICONE TUBE (I.D7.5 x O.D11.5 L 220)	84222	
8	SILICONE TUBE (I.D7.5 x O.D11.5 L 110)	84222	
9	SILICONE TUBE (I.D14 x O.D18 L 110)	84225	
10	SHOWER PLATE	85222	
11	SUS PIPE (I.D6.2 X O.D8 X L60)	83212	
12	SPRAY CAP	82500	
13	BOLT M4 X 6	81102	
14	BOLT M3 X 6	81107	
15	BREWER BASKET, SUS - 2012	84121	
16	WIRE BASKET - 2012	84120	
17	O-RING , SPRAY CAP	84212	


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Cofman

NO	DISCRIPSION	PART NO.	REMARKS
1	COMPLETE LID ASSEMBLY	84465	56-7375
2~6	LID COVER	84466	
7~9	LID BODY	84467	
10~11	PIPE (SUS 9Ø)	84468	
12	UPPER BODY	84469	
13	O-RING	84470	56-7377
14	BOLT M4x8	84471	
15	BOLT COVER	84472	56-7378
16	GRIP	84473	
17	WASHER	84474	
18	NUT	84475	
19	BODY, SUS	84476	56-7379
20	BASE BODY	84477	56-7381
21	LEG, RUBBER	84478	56-7631
23	BASE COVER	84479	
24	BOLT M4x8	84480	
25	INSULATION COVER	84481	
26	L - SHAPED TUBE	84482	56-7382
27	SPRING CLAMP	84483	
29	CAP, SIGHT GLASS	84484	56-7633
30	PLATE	84485	
31	COVER, SIGHT GLASS	84486	
35	SIGHT GLASS	84487	56-7635
36	NUT	84488	56-7636
37	O-RING	84489	56-7637
38	RING	84490	56-7638
39	PACKING	84491	56-7639
40	LEVER FOR SG-CB80	84492	56-7641
41	FAUCET FOR SG-CB80	84493	56-7642
42	GUARD	84494	56-7643
43	SCREW M4	84495	
46	BRUSH	84496	56-7644

Cofman	THERMAL SERVER (8.1L)	DW 80 09 . 00



COMPONENT	PART NO.	MODEL	TESTED BY
SECURITY THERMOSTAT (EGO 16A 110℃)	87200	55.18	UL, VDE
TEMPERATURE PROTECTOR (7.5A 110℃)	87208	MS-1	UL, CSA
HEATER ELEMENT 220V 2000 W	87510		KS
HEATER ELEMENT 220V 2500 W	87512		KS
HEATER ELEMENT 110V 2000 W	87516		KS
POWER S/W (DAJEON 15A 250V)	87400	DWL	KS
PILOT LAMP (GREEN)	87202	DAJEON F-2	KS
PILOT LAMP (RED)	87203	DAJEON F-2	KS
FUSE BREAKER (15A 250V)	87600	ZE-700S-15	UL
POWER CORD (250V 15A)	87700	DONG YANG	KS
BREWING S/W (DAJEON 15A 250V)	87432	DWL	KS
PCB BOARD	86300	DWPCB	KS
*TIMER (SUNGHO 220V 3MIN)	87228	SH-MT1	KS
*RELAY (GSR 5A 250V)	87225	GPM2L	CE
SOLENOID VALVE ASSY (Parker)	87300	WV121S222JV	CE
SOLENOID VALVE BODY (Parker, Ø2.0 x 1/4")	87310	WV121S222JV	CE
SOLENOID VALVE COIL (Parker, 8W)	87320		CE